

BUTTERMILK PANCAKES

The Fannie Farmer Cookbook

- 1 egg
- $\frac{3}{4}$ cup buttermilk
- 2 tablespoons melted butter (cooled)
- 2 tablespoons sugar
- $\frac{1}{2}$ teaspoon salt
- $\frac{1}{2}$ teaspoon baking soda
- 1 cup flour
- $\frac{1}{2}$ cup fresh or frozen blueberries (optional)

1. Beat egg in large bowl with wire whisk until well blended.
2. Add buttermilk and mix well.
3. Add melted butter and mix well.
4. Add sugar and salt and mix well.
5. Add baking soda and mix until just blended in.
6. Add flour and mix until just blended in; batter will be lumpy.
7. If batter seems rather thick, add a little buttermilk to thin it.
8. Add blueberries, if using.
9. Heat griddle or large frying pan over moderate heat, and grease lightly. Use about $\frac{1}{4}$ cup of batter for each pancake, turning once only.

Serve with warm maple syrup.

Makes about 8 pancakes.